

New Year's Eve offers Europa-Park 2025/2026

Celebrate the New Year in the medieval castle

New Year's Eve Menu 2025

Amuse bouche

Assortment of fine fish

Saffron jelly | Caviar | Dill | Crème fraîche



Chestnut and celery soup with truffle

Braised celery | Black truffle | Potato crostini | Bresaola



Pike-perch fillet

Pointed cabbage | Frankfurt green sauce | Beurre blanc



Raspberry and tarragon sorbet

Laurent-Perrier champagne



Rare beef fillet

Glazed duck liver | Burgundy jus | Oxtail tortelloni | Baby carrots | Bimi



White chocolate-grapefruit-saffron

Vanilla panna cotta with saffron centre | White chocolate

Yoghurt meringue | Grapefruit sorbet | Butter crumble

Vegetarian New Year's Eve Menu 2025

Amuse bouche

Beetroot tartare

Apple | Onion crisp | Hazelnut mayonnaise



Chestnut-celery soup

Celery-almond salad on corn tortilla



Ligurian artichoke compote

Ravioli | Red chicory | Frankfurt herbs



Raspberry and tarragon sorbet

Laurent-Perrier champagne



Vegan potato gnocchi

Black truffle | Mushroom stock | Mousseline of Provençal onions | Parsley root | Micro lamb's lettuce



Ice cream flower-banana-parsley

Salt crumble | Chocolate brownie | Banana-nutmeg sauce

Banana-parsley sorbet | Cocoa crisp